

Riebeek Cellars Pinotage 2016

The colour is an attractive bright ruby red with a purple rim, typical of a young Pinotage. The flavours of this unique South African cultivar are complex and exciting with ripe plum and fruitcake all beautifully integrated and then finished with subtle oak to for a lingering aftertaste.

Serve at room temperature. Lovely with rare beef, barbequed lamb and casseroles. This versatile lighter style of Pinotage is also a lovely combination with spicy chicken.

variety : Pinotage | 100% Pinotage

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Alecia Hamman

wine of origin : Swartland

analysis : alc : 14.33 % vol rs : 4.3 g/l pH : 3.66 ta : 5.5 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing :

Ready to drink, but will benefit from another year in the bottle.

in the vineyard :

Vineyard: Trellised vines with supplementary irrigation and dry land bush vines

Viticulturist: Hanno van Schalkwyk

about the harvest:

The grapes were harvested early in February at 26° Balling.

Yield: 8 - 10t/ha

in the cellar :

Cold soaked overnight. Inoculated with selected yeast. Fermentation temperature reached 28 degree Celsius. Fermented on skins until enough flavour and colour were extracted for complexity and integration. Malolactic fermentation was completed with French oak chips.

